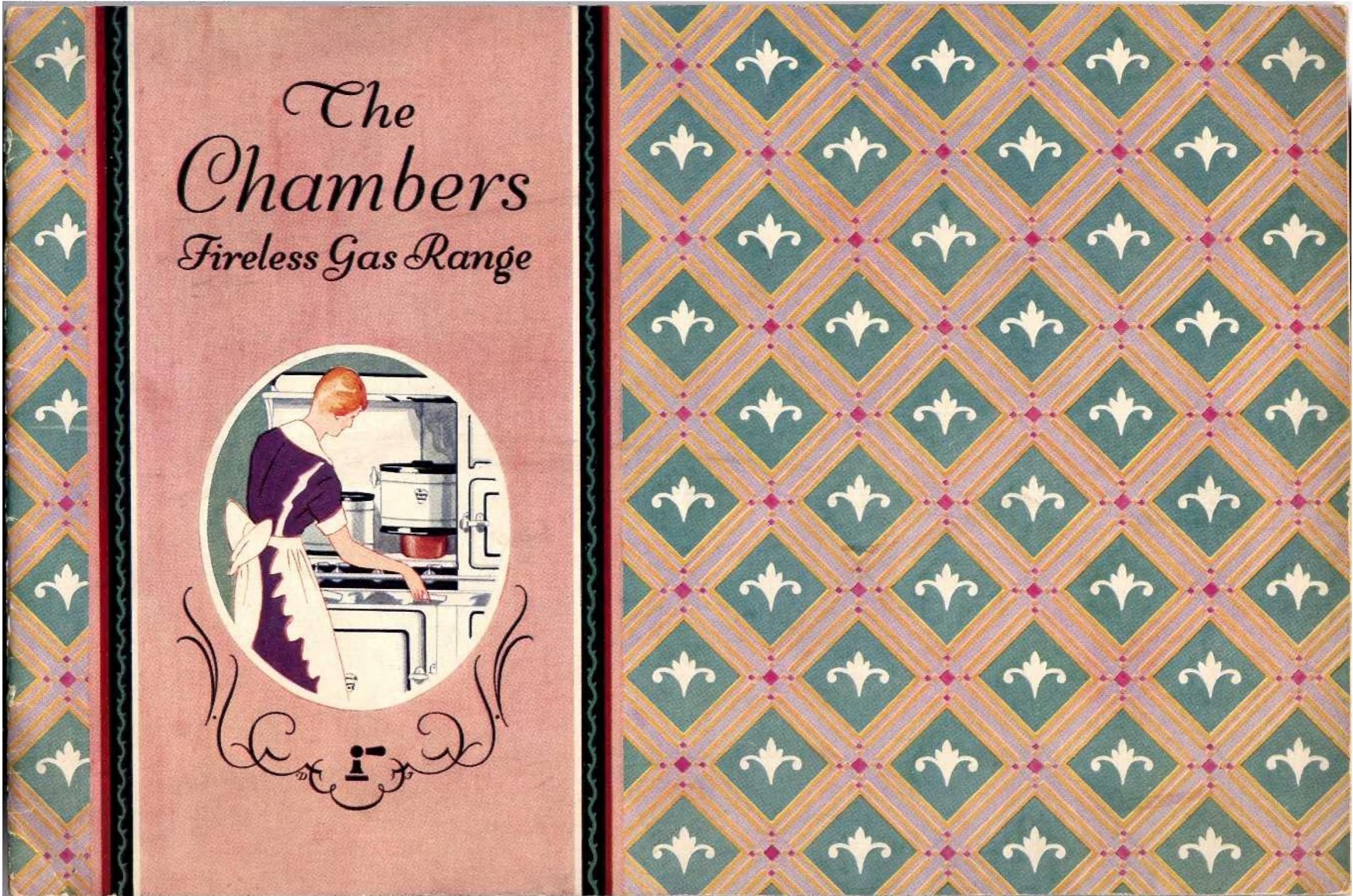


The
Chambers
Fireless Gas Range



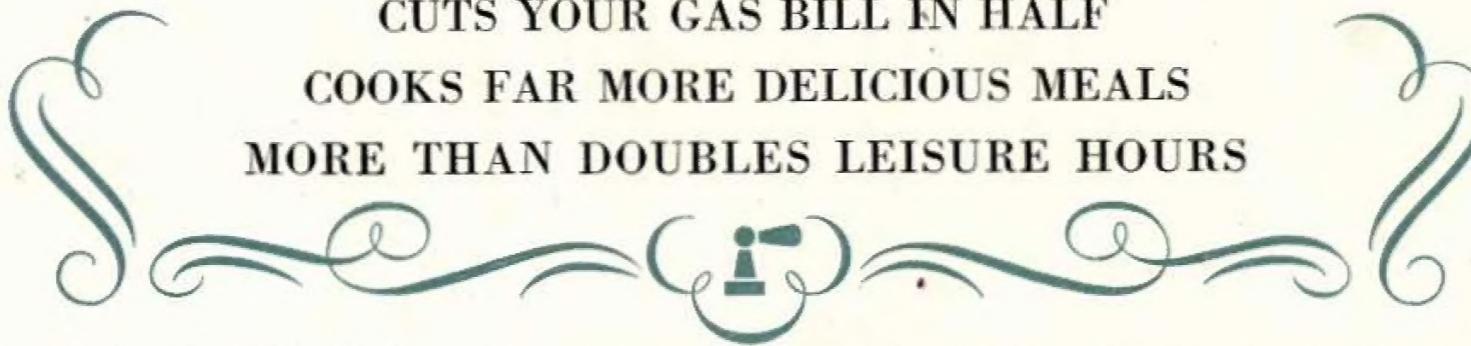
THE NEW JERSEY HOME EQUIPMENT CO.
DISTRIBUTORS
1184 EAST GRAND ST., ELIZABETH, N. J.
Phone EMerson 6568

The Chambers Fireless Gas Range

CUTS YOUR GAS BILL IN HALF

COOKS FAR MORE DELICIOUS MEALS

MORE THAN DOUBLES LEISURE HOURS



THE Chambers Fireless Gas Range is the super gas range—the range that not only does all the good things that other ranges do—but many other things that no ordinary gas range could possibly do.

There is, in the Chambers Range, a degree of service that is most gratifying to the user. From time to time, important changes in appearance and cooking efficiency have

been made, until now the Chambers Fireless Gas Range stands as a thing apart in the gas range field.

The Chambers Range is endorsed by thousands of satisfied users, everywhere; and it has been officially ap-



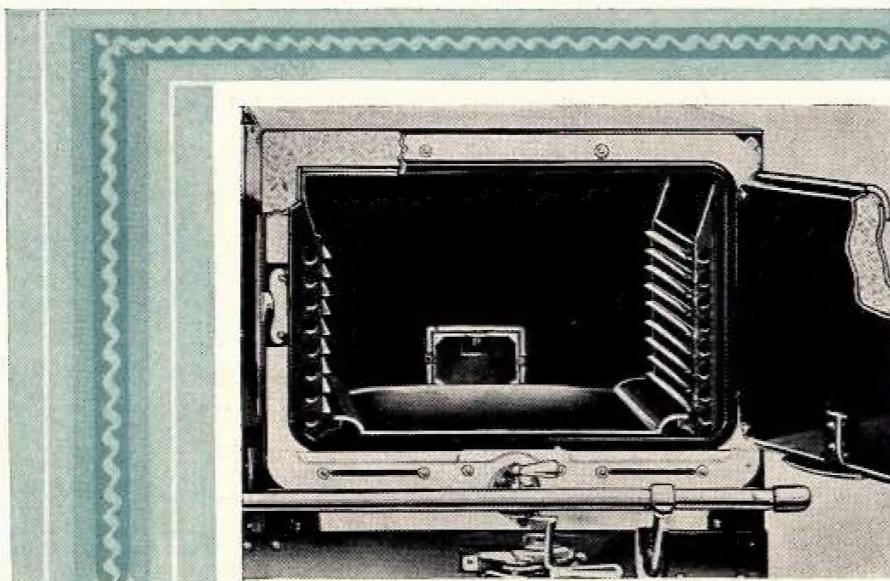
proved and endorsed by the four leading domestic science institutes of the United States. Wherever and whenever domestic engineers have tested the Chambers Range, they have always found it to be the most efficient and most economical range on the market.

"Cooking with the gas turned off" is a reality with a Chambers, and it means more freedom from the kitchen, a saving in gas, a saving in time, and, most important of all, better cooked food. The thermodome and insulated oven features are fully illustrated and explained on the following pages in which the various models are shown.



The Chambers Fireless Gas Range is Superior

THE Insulated Oven is a standard part of every Chambers Range. It is designed to accomplish five distinct purposes: (1) to save gas, (2) to save food, (3) to save time, (4) to cook food better, and (5) to keep the kitchen more comfortable, by preventing the oven heat from heating kitchen.



Just as an insulated water bottle retains the heat in hot fluids, so does the Chambers Insulated Oven retain the cooking heat

THE CHAMBERS INSULATED OVEN MAKES ROASTING, BAKING EASIER

There are two vents in this oven to provide an even heat circulation. This insures evenly browned baking and properly cooked meats. Both vents are open when the gas is burning, but when the gas turns off, the vents are closed, and the process of cooking on retained heat is immediately started. When the gas is turned off, the cooking process goes on, and you need give the matter no further attention until ready to serve the meal. With a Chambers it is not necessary to stand constantly near the stove to baste and watch the food. There is less shrinkage to food, when cooked in the insulated oven, and all the natural juices are retained, hence you have better food.

The walls of the insulated oven (notice the thickness of the oven walls and door) are so perfectly constructed that one may place the bare hand on the outside of the oven, even when the inside heat is at baking point, and it will be found no warmer than any other article in the kitchen. This insulation keeps the heat inside, where it works for you—at no cost, and it helps keep the kitchen cool.

Because of These Exclusive Saving Features

THE CHAMBERS THERMODOOME SAVES GAS, TIME AND FOOD FLAVOR

Most of your cooking is done on the top of the range—boiling, stewing, simmering, making soup, etc. You can use the Thermodome for practically all top-stove cooking, and its use will save gas, time and food. The Thermodome is a dome-shaped hood, heavily insulated—designed to give you the same saving in top-stove cooking that the insulated oven gives you in roasting, baking, etc. It is suspended by a chain, attached to a counter weight system on the back of the range. It is raised and lowered by a lever, which is easily operated by a slight touch.

The Thermodome makes it unnecessary to constantly watch for the dishes boiling over when water steams away. Then, too, the gas is used for



Position when gas is lighted under kettle

only a few minutes. While the gas is burning, the Thermodome accumulates the heat that would otherwise be wasted.

A single turn of the lever shuts off the gas and lowers the Thermodome to its position over the utensil, and the cooking goes right on—with retained heat doing the work—effectively, and without any further watching.

By cooking with retained heat, you use less gas, and have a much cooler kitchen in which to work. It may rightfully be said that the possession of a Chambers Range is an incentive to cook more of the many tasty dishes that perhaps you would not care to prepare on an ordinary range.

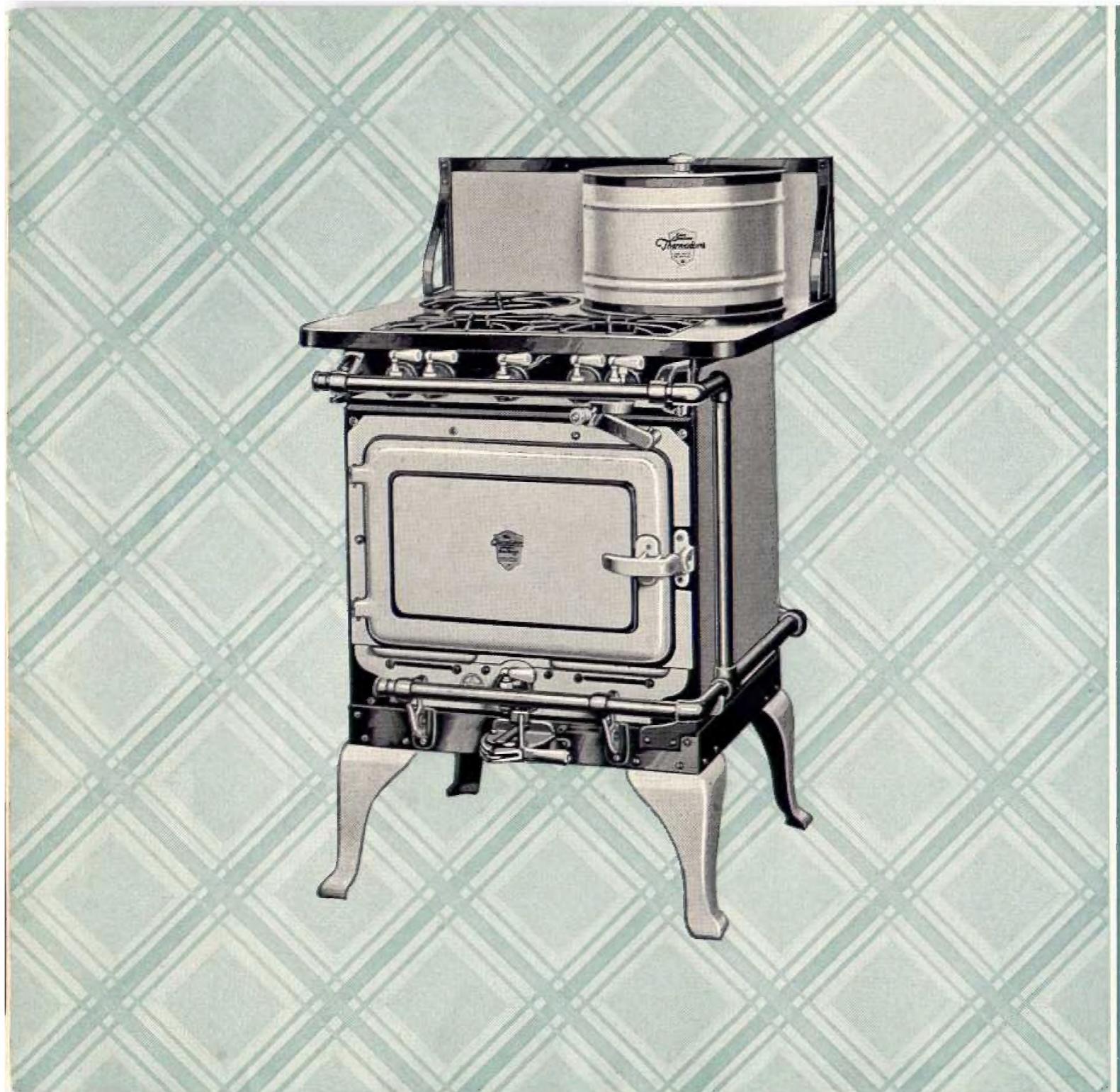


This is the position when boiling starts



When gas is off, drop Thermodome as shown

Notice how it works



Chambers Range
Model 3141-W

THIS range furnished in all white finish, as shown, or in black and white. It may be equipped with either one or two Thermodomes. Oven dimensions, 17x 17½ x 12 in. Cooking top is 29 x 26 inches, and cooking top height is 35 inches. Gross dimensions of the range are: Width, 29 in.; depth, 31 in.; height, 45 in.

- 3141-W (Illustrated). One Thermodome, fireless oven below, four top burners and simmer. Finished in de luxe all white. Code Encumbrance
- 3141-B One Thermodome, fireless oven (below) and four top burners and simmer. Finished in black and white. Code Embankment
- 3142-B Same as above with extra Thermodome on back burner. Code Emerald
- 3142-W Same as 3141-W with extra Thermodome. Code . Enemy Shipping weight: 3141-B, 433 pounds; 3142-B, 451 pounds; 3141-W, 433 pounds; 3142-W, 451 pounds.



Chambers Range
Model 3541-W

THIS range gives a wonderful equipment in small space. Equipped with a Thermodome, a fireless oven 17 x 17½ x 12 below, four top burners and a simmer, and a broiler 12x16x8. It offers a wonderful equipment in the gross dimensions of—width, 30 inches; depth, 32½ inches; height, 64 inches. The size of the cooking top is 29 x 26, and the cooking top height is 35 inches. The space above the cooking top, not required for broiling, furnishes a splendid canopy in which the Thermodome may be concealed when not in use.

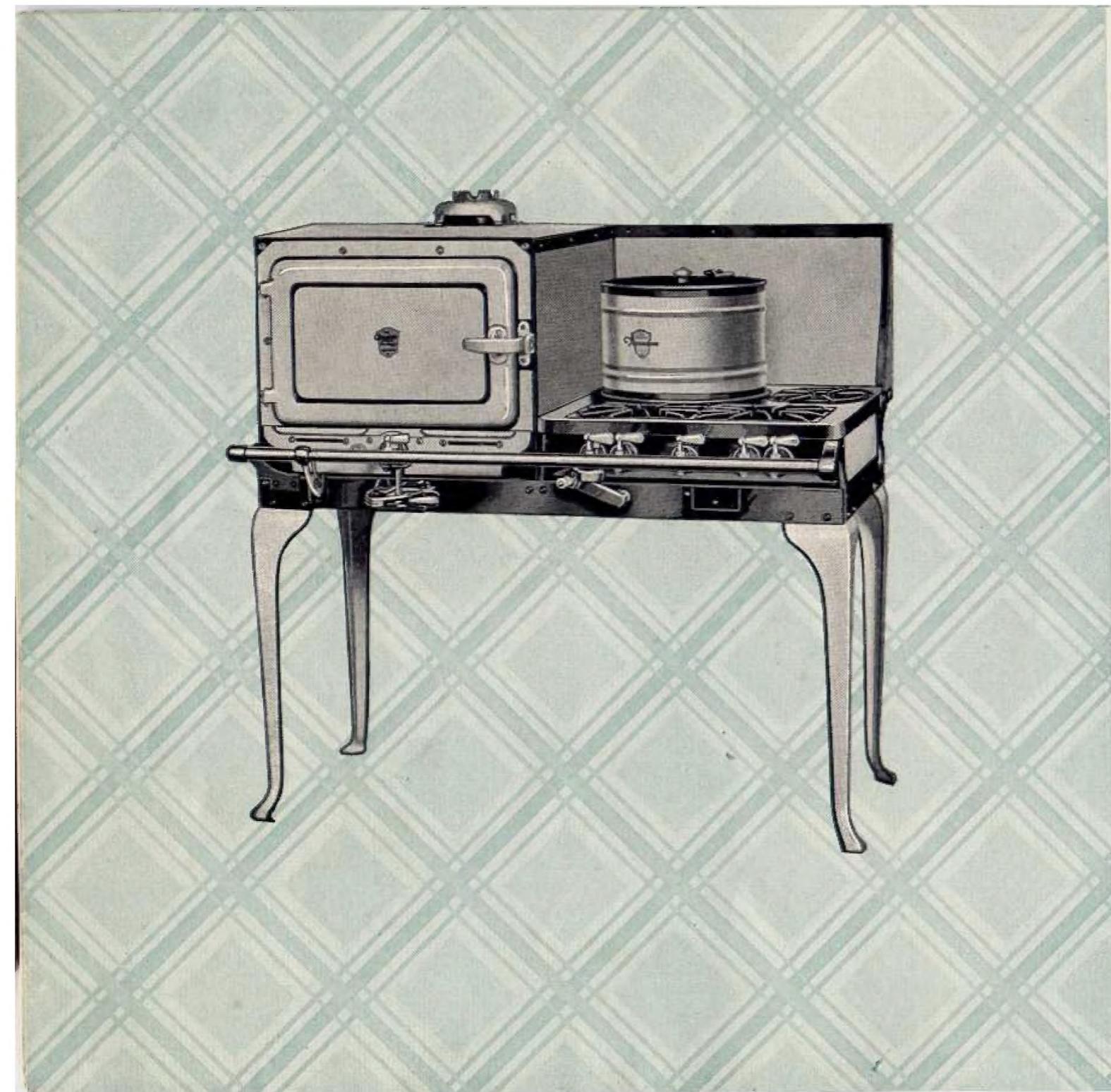
3541-W (Illustrated). One Thermodome, fireless oven below, four top burners and simmer and broiler, all white finish.

Code . . . Encroachment

3541-B Same as above in black and white finish, as shown on page 12. Code . . . Enchantment
Shipping weight of above models, 543 pounds.

5





Chambers Range
Model 3241-W

THIS range is furnished with either right or left-hand oven, finished all white as shown, or black and white as shown on page 12. The oven dimensions of this range are 17 x 17½ x 12. The size of the cooking top is 23 x 26; cooking top height, 31 inches, and gross dimensions are: Width, 48 inches; depth, 31 inches; height, 47½ inches.

3241-WL (Illustrated). One Thermodome, fireless oven, four top burners and simmer. Oven on left, finished all white and nickel. Code Egret

3241-WR Same range as above, with oven on right. Code . Effigy

3241-BR Same range as above, in black and white finish. Code Eczema

3241-BL Same range, in black and white, with oven on left. Code Educatur
Shipping weight of above models, 465 pounds.



Chambers Range *Model 3741-W*

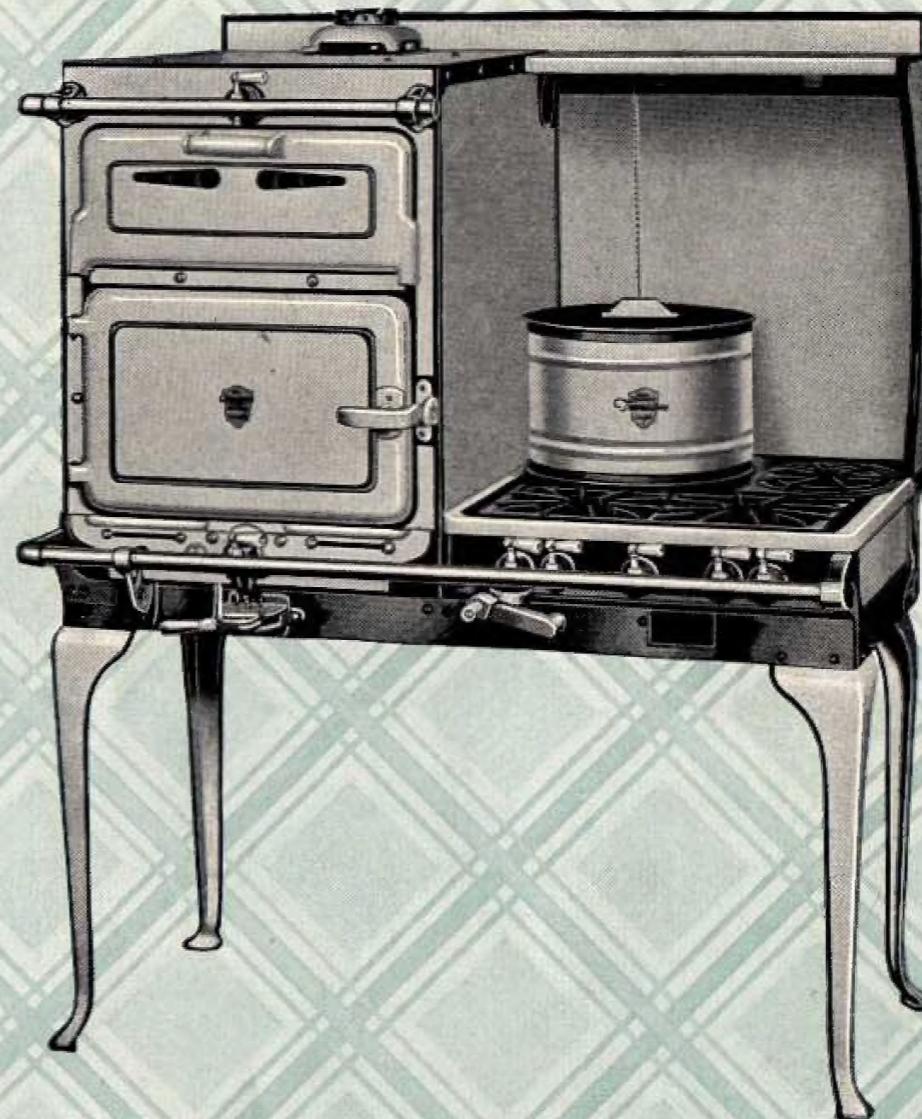
THIS range is furnished with either right or left-hand oven, finished all white as shown or black and white as range on page 12. The oven dimensions of this range are 17 x 17½ x 12 inches. The size of the cooking top is 23½ x 26 inches. The cooking top height is 31 inches, and gross dimensions are: Width, 48 inches; depth, 31 inches, and height, 59 inches.

3741-WL (Illustrated). One Thermodome, fireless oven and broiler, four top burners and simmer. Oven on left all white.
Code Eavesdrop

3741-WR Same as above with oven on right. Code . . . Easement

3741-BR Same as above except with black and white finish as shown on page 12.
Code Eagle

3741-BL Same as 3741-BR with oven on left. Code . . . Earing
Shipping weight of all above models, 514 pounds.





Chambers Range
Model 3742-W

THIS range is furnished with either right or left-hand oven finished either in black and white as shown on page 12, or all white as illustrated. The oven dimensions of this range are $17 \times 17\frac{1}{2} \times 12$. The size of the cooking top, 29×26 ; cooking top height, 31 inches, and gross dimensions of range are: Width, 54 inches; depth, 31 inches; height, 59 inches.

3742-WR (Illustrated). Two Thermodomes, fireless oven and broiler, four top burners and simmer. Oven on right, finished in all white.

Code Eclair

3742-WL Same as above, finished all white, oven on left.

Code Eclipse

3742-BR Same as above with black and white finish shown on page 12. Code . Eccentric

3742-BL Same style and finish as 3742-BR except with oven unit on left. Code . Echo
Shipping weight of all above models, 590 pounds.



Chambers Range *Model 3942-W*

IN THIS range we offer all the refinements of an all-white style in a large-sized appliance. The No. 3942-W has two fireless ovens 17 x 17½ x 12, a broiler above, and a large warming closet the same size as the ovens located below the cooking top. The size of the cooking top, 29 x 26; cooking top height, 33 inches. Gross dimensions: Width, 54 inches; depth, 31 inches; height, 61 inches.

3942-WR (Illustrated). Two Thermodomes, two large fireless ovens, one warming closet, broiler, four top burners and simmer, ovens right-hand side. All white porcelain and nickel finish. Code Eider

3942-WL Same as 3942-WR, with left-hand ovens. Code . . Eikon

3942-BR Same range in black and white finish, as shown on page 12. Code . . . Elaborator

3942-BL Same as 3942-BR, but with ovens on left side.
Code Eleitor
Shipping weight on above models, 828 pounds.





Chambers Range
Model 3972-W

GENERALLY this range has the same equipment as the No. 3942, except it is equipped with a seven-burner top. The size of the ovens and general equipment is the same as No. 3942 styles. Furnished both in black and white and all white. Size of cooking top, 42 x 26; cooking top height, 33 inches. Gross dimensions: Width, 67 inches; depth, 31 inches; height, 61 inches.

3972-WR (Illustrated). Two Thermodesmes, two large fireless ovens, one warming closet, broiler, seven top burners and simmer, ovens right side. All white finish.
Code Elephant

3972-WL Same as 3972-WR in all white and ovens on left.
Code Elixir

3972-BR Same as above, only in black and white finish.
Code Envoy

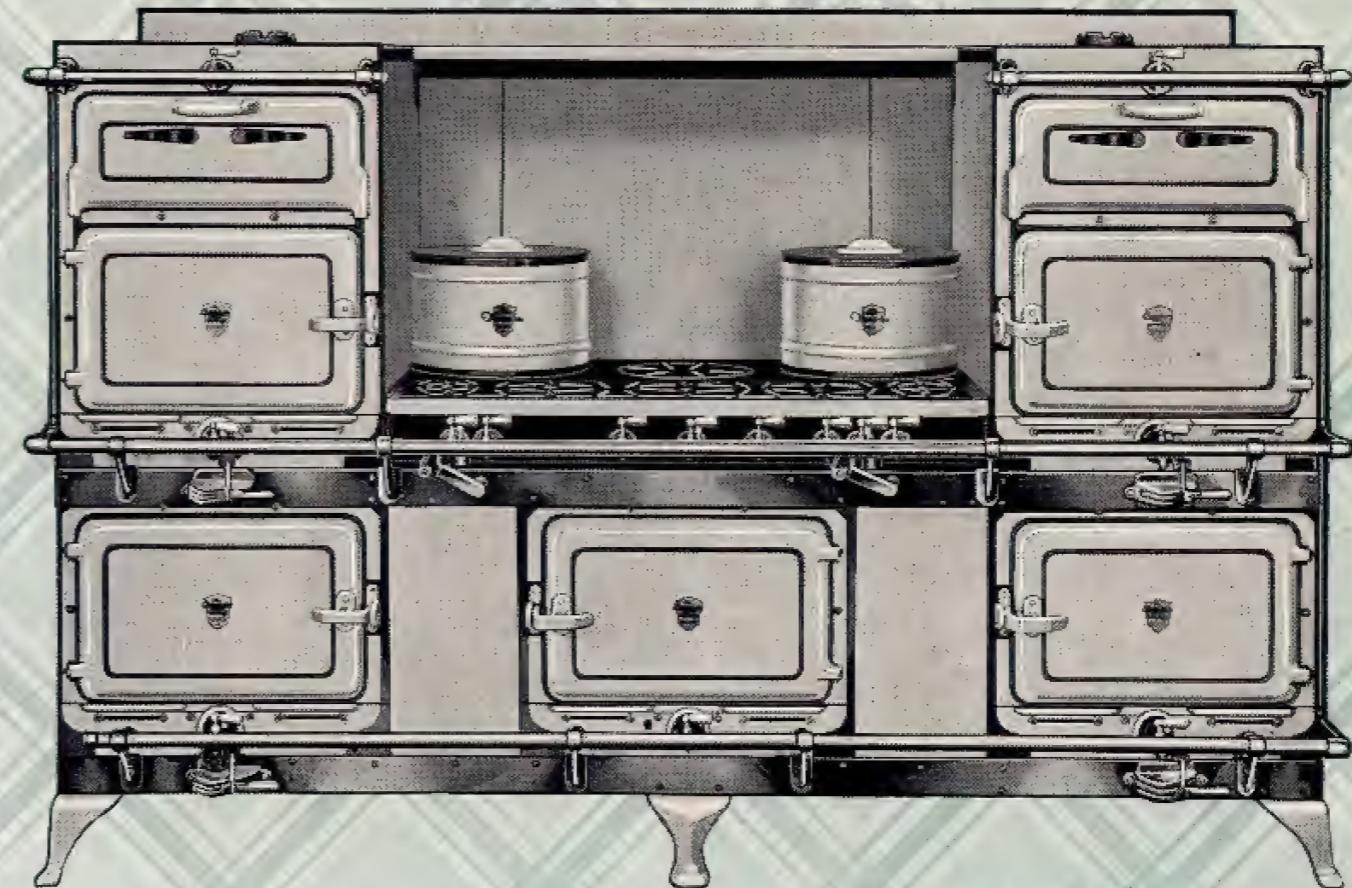
3972-BL Same as 3972-BR with oven unit on left. Code . Elschild
Shipping weight of all above models, 1000 pounds.



Chambers Range *Model 39972-W*

THIS Chambers Fireless Gas Range was designed to meet the demand for a beautiful, large-size model, big enough to easily serve a large family or a number of guests. This is a most complete private home cooking unit. Equipped with four fireless ovens, two broilers, one large warming oven (center), seven top burners, one simmer burner, and two Thermodomes. Dimensions: Range—61 inches high, 91 inches wide, 31 inches deep; ovens—12 inches high, 17 inches wide, 17½ inches deep; broiler—7 inches high, 17 inches wide, 17½ inches deep; cooking top, 42 inches wide, 26 inches deep; cooking top height, 33 inches.

- 39972-W All white porcelain.
Code Empire
39972-B Black and white.
Code Equity
Set up on skids; shipping weight, about 1500 pounds.





Chambers Ranges in Black and White

THE decorative schemes in many kitchens lend themselves nicely to the black and white ranges, so for those users who prefer ranges in this color combination (instead of all white, as shown in the preceding pages), we here illustrate some of the popular models, to show the comparative black and white tone values.

It should be remembered that all models come in both color arrangements, and that the black and white models are of the same size and construction as the all-white models, except as to color.

The wide variety of sizes makes it easy to select just the model that is best suited to your own particular needs. The small ranges contain the same Chambers oven and Thermodome features as the larger ones.



Aluminum Utensils for Top-Stove Cooking

To ENABLE Chambers users most conveniently to secure the fullest service from the Chambers Range, the utensils illustrated are available. Made of the finest quality aluminum, these vessels fit readily under the Thermodome and in the insulated oven and make it possible to cook a large assortment of dishes. For example, triple Kettle No. 100 enables one to cook two vegetables and soup, or any other three dishes to be boiled or stewed under the Thermodome, at the same time with one burning of the gas. These vessels can be secured, when desired, from the Chambers Dealer, or from the factory when there is no dealer in your city.



This Saving in Food, Gas and Time is Yours

Here's What Housekeeping Institutes Have Found Out
About the Saving With a Chambers Range

GAS SAVING

TOP-STOVE cooking on the Chambers Range requires less than one-fourth the gas used by the ordinary range. Oven cooking takes about one-fourth of the usual amount of gas. So granting that one uses gas for top-stove cooking other than with Thermodome one would still save at least HALF on one's gas bill. If the monthly gas bill is about \$4.00 (which is an average bill), there will be a monthly saving of \$2.00.

Gas saving for one year will then be \$24.00



PRUNES—Boil for 10 minutes in the evening. Allow to cook under Thermodome overnight with gas turned off

FOOD SAVING

WHEN food is cooked, it loses weight and the range on which it loses the *least* weight is the one that saves you the most money.

Experiments by the Applecroft Home Experiment Station show the Chambers Range saves an average of 8 per cent. more food than an ordinary range. Estimating \$15.00 for food each week for an average-sized family, this saving would amount to approximately \$1.25 per week.

Food saving for one year will be \$65.00



WHITE CAKE—In the Chambers oven, 12 minutes gas, then 20 minutes or more with the gas turned off

TIME SAVING

DOMESTIC science experts estimate that a housewife using a Chambers Range saves at least two hours a day. Of course these added hours of leisure are of great value to a woman. But assuming that such a time saving can be placed on a money basis, a woman's time could scarcely be worth less than 25c an hour to her. Even at this ridiculously low figure that means a saving of 50c per day, or \$3.50 a week.

Time saving for one year will be approximately \$180.00



BREAD—In the Chambers oven, 15 minutes gas, then 45 minutes or more with the gas turned off

By Using a Chambers Fireless Gas Range

Here's What You Can Find Out About Saving With the
Chambers Fireless Gas Range

GAS SAVING

You have a fairly good idea of what your own monthly gas bill will average. Divide that amount exactly in half, and you have a fairly accurate estimate of the saving you would have with a Chambers Gas Range and the amount of gas you waste each year by not owning a Chambers Range.

Your average gas bill per month . . . \$
One-half saved on your month's bill . . .
Twelve months' savings would then
amount to \$



5-LB. ROAST OF BEEF—In the Chambers oven, 20 to 25 minutes gas, then 2 hours with the gas turned off

FOOD SAVING

MAKE an estimate of the weekly cost of food used by your family; and then figure approximately 8 per cent. or one-twelfth of that amount. This will give you some idea of the amount of actual money a Chambers Fireless Gas Range will save in your food costs.

From this, estimate your yearly saving:

Average weekly cost of food . . . \$
8 per cent. saving \$
Four weeks' saving \$
Fifty-two weeks' saving \$



VEGETABLE SOUP—Bring to boiling point,
continue boiling 7 minutes with gas, then
3 hours with the gas turned off

TIME SAVING

No CORRECT estimate can ever be placed on how much your time is worth. But you can work out some idea of what you'd save.

Value of 2 hours time per day . . . \$
Saving for 365 days \$

SUMMARY

Total saving in gas, food and time
for one year \$
Total saving for 10 years \$
Less cost of Chambers Range . . . \$
Saving over original investment . . . \$

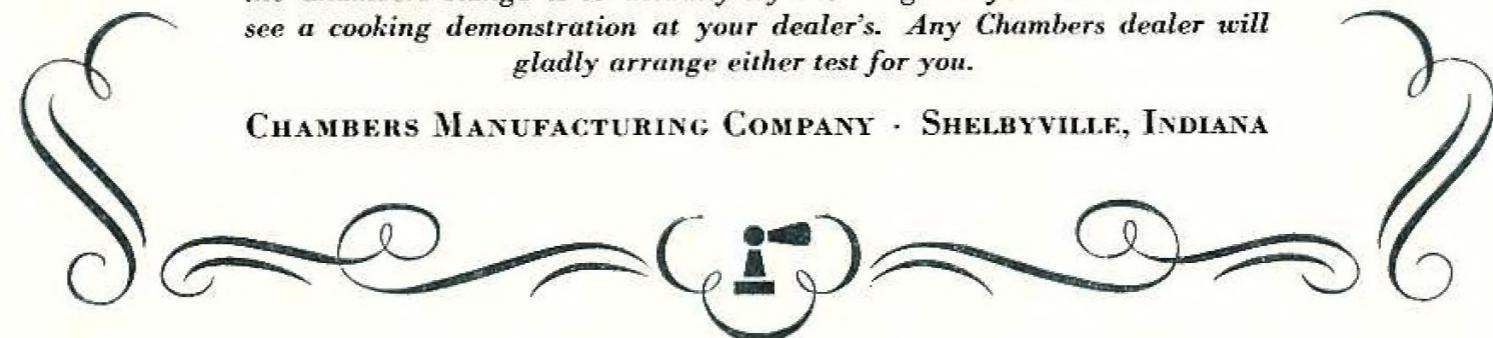


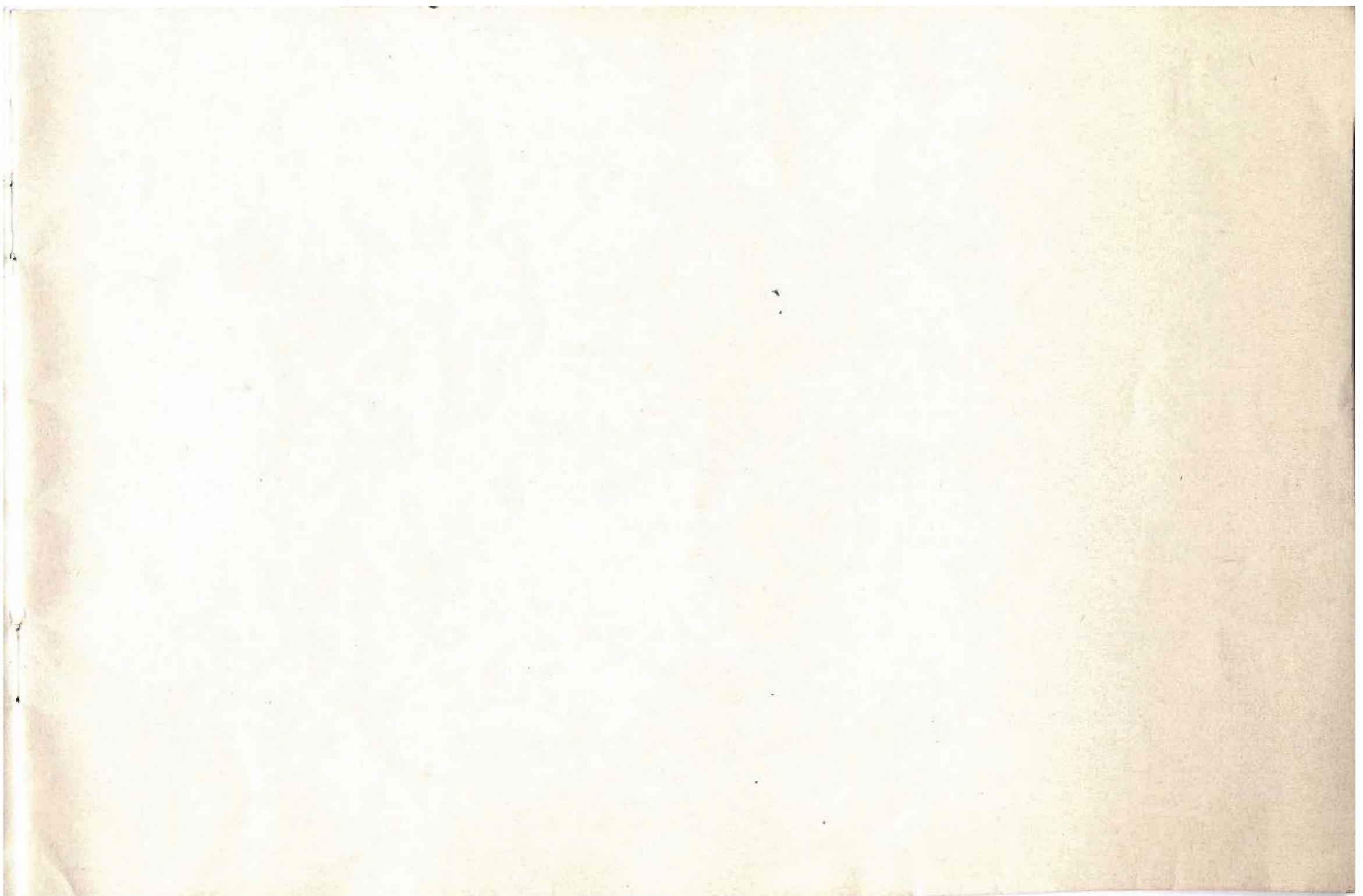
12-LB. ROAST TURKEY—In the Chambers
oven, 45 minutes gas, then 3 hours
with the gas turned off

ASK FOR A DEMONSTRATION

The best way to satisfy yourself about the marvelous cooking qualities of the Chambers Range is to actually try the range in your own home—or see a cooking demonstration at your dealer's. Any Chambers dealer will gladly arrange either test for you.

CHAMBERS MANUFACTURING COMPANY • SHELBYVILLE, INDIANA





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